

Carol Coles

From: Carol Coles
Sent: Wednesday, November 14, 2012 1:11 PM
To: *everyone; _Council Members; Andy Rieger; Eddie Sims; Jane Cannon; Joy Hampton; Norman News; Oklahoma Daily; OU Nightly
Subject: Dangers of Turkey Fryers

City of Norman
201 West Gray
Norman, Oklahoma 73069

Press Release

For Immediate Release

Contact: Carol Coles
City Of Norman
366-5404
carol.coles@normanok.gov

In recent years deep-frying turkeys has become increasingly popular. The cooking method requires placing the turkey in three gallons or more of oil, heated by propane. The Norman Fire Department warns that cooking with deep-fat turkey fryers can be very dangerous as they have a high risk of tipping over, overheating, or spilling hot oil. That could lead to fires, burns, or other injuries.

Dangers of Frying a Turkey

Here are 5 dangers associated with deep frying a turkey, according to The Norman Fire Department.

1. Units can easily tip over, spilling hot cooking oil over a large area.
2. An overfilled cooking pot or partially frozen turkey will cause cooking oil to spill when the turkey is inserted.
3. A small amount of cooking oil coming into contact with the burner can cause a large fire.
4. Without thermostat controls, deep fryers have the potential to overheat the oil to the point of combustion.
5. The sides of the cooking pot, lid and pot handles can get dangerously hot, creating severe burn hazards.

The Norman Fire Department advises against using a turkey fryer but if you decide to cook in this method these precautions should be followed.

If You Fry a Turkey

- Fryers should always be used outdoors, on a solid level surface a safe distance from buildings.
- Never use a fryer on a wooden deck, under a patio cover, in a garage or enclosed space.
- Do not overfill the fryer.
- Never leave the fryer unattended! Without thermostat controls the oil will continue to heat until it catches fire.

- Never let children or pets near the fryer when in use or after use as the oil can remain hot for hours.
- Use well-insulated potholders or oven mitts and wear long sleeves and safety goggles to protect from splatter.
- Make sure the turkey is completely thawed and excess water is removed before it is placed in a fryer.
- Read and follow all instructions provided with your fryer.
- Keep all-purpose fire extinguishers nearby.
- If a turkey fryer fire occurs, call 911 immediately.

For more information contact **The Norman Fire Prevention Bureau** at (405) 292-9780.